



Eastwoods

'inspired by the traditional tastes & textures of south east asia.

our menu brings you a unique blend of aromats & Fresh Flavours w the intention to share.

sample a collection of dishes that will excite your senses & arrive at your table as prepared.'

starters

- chilli salted black sesame & coconut rice crackers 12
- tiger prawn betel leaf w lime leaf coriander coconut & cashew 9 each
- steamed edamame beans w nori butter fried garlic & lemon 12
- son in law eggs w green mango chilli & sweet yellow bean sauce 16
- sichuan spiced squid w red nahm jim & thai herbs 20
- salt & pepper silken tofu w pickled daikon cucumber mint & sesame soy dressing 18
- fried chicken wings w lime leaf coriander house sweet chilli sauce & lime 22
- spicy beef tartare w pickled mustard greens mayonnaise & cassava crackers 26
- raw hiramasa kingfish w green nahm jim green mango coconut & roasted rice 28
- DIY roasted duck breast spring rolls w pineapple thai noodle pickles & chilli soy vinegar 38

mains

- penang curry w coconut braised beef kipfler potato shallot & pickled cucumber 42
- mushroom & gai lan stir-fry w rice noodle egg sweet soy & ginger 38
- yellow curry w roasted cauliflower pearl onion thai herbs & spiced cashew crumb 40
- crispy half duck w aromatic plum sauce sichuan pepper & lemon 44
- dry red curry w pork belly mushroom snake bean baby corn white onion & lime leaf 42
- chicken & cashew stir-fry w snow pea zucchini bamboo shoot capsicum & chilli jam 40
- sticky pork ribs w toasted sesame spring onion herbs & soy tamarind glaze 40
- crispy whole baby barramundi w 3 flavour caramel red nahm jim & apple mint slaw 48
- spicy southern curry moreton bay bug local fish thai noodle & pineapple 48

sides

- stir fried asian greens & mushroom w chilli garlic soy & oyster dressing 16
- deep fried brussels sprouts w palm caramel lime leaf ginger & coriander 16
- roti bread w peanut sauce 10
- steamed jasmine rice 6